

IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

1. (Currently Amended) Process for preparing beta-cyclodextrin ~~which is of high compressibility and which is stable over time, characterized in that it comprises comprising~~ a step of dehydrating hydrated beta-cyclodextrin to a water content of less than 6%, preferably less than 4% and more preferably still less or equal to 2% by weight, said step being carried out on a fluidized air bed dryer granulator, followed by a step of forced rehydration to a water content greater than 10%, preferably greater than 12% and more preferably still greater than or equal to 13% by weight, said step being carried out on a fluidized air bed granulator.

2. (cancelled).

3. (cancelled).

4. (Currently Amended) Process according to ~~any one of claims 1 to 3, characterized in that claim 1, wherein the~~ rehydration is carried out by spraying water at a temperature of less than 60°C, ~~preferably less than 40°C.~~

5. (Currently Amended) Process according to claim 1, wherein the obtained beta-cyclodextrin Beta-cyclodextrin characterized by presents a compressibility greater than 70 N expressed in a test C.

6-9. (cancelled)

10. (new) Process according to claim 1, wherein the beta-cyclodextrin is dehydrated to a water-content of less than 4% by weight.

11. (new) Process according to claim 10, wherein the beta-cyclodextrin is dehydrated to a water-content of less than 2% by weight.

12. (new) Process according to claim 1, wherein the beta-cyclodextrin is re-hydrated to a water-content greater than 12% by weight.

13. (new) Process according to claim 12, wherein the beta-cyclodextrin is re-hydrated to a water-content greater than 13% by weight.

14. (new) Process according to claim 4, wherein the rehydration is carried out by spraying water at a temperature of less than 40°C.